



# BOULEVARD & SUSTAINABILITY

We want the best for our environment - both for ourselves and for future generations – and we recognise that as a business in the food industry, we need to have a positive impact.

Sustainability is at the forefront of everything we do; in the menus we design, the businesses we work with, the suppliers we source from, and the way we train our staff.

As a third of food produced globally is wasted, we are determined to reduce our waste and overall sustainability - tackling this from the following three angles:

Ourselves  
Our Suppliers  
Our Clients

We can do better and we do every day

This is not a revolution – this is constant evolution

# OURSELVES

We do not use any single use plastic consumables. Our disposable plates, packaging, cutlery and glassware, are sourced from [Vegware](#), a company that produces fully compostable and biodegradable plant-based items. These items are recycled through our food waste by Hackney Council, where they produce compost for Hackney parks. This means we take all our waste away with us after each event.

We are working with our suppliers to ensure that they buy into our vision for sustainability and as such do not deliver our produce in single use plastic packaging. We try to ensure all our suppliers are local, of which 90% are within a 10-mile radius. We source locally for many reasons but most importantly to maintain our own strict standards on quality and to help reduce CO2 emissions. We believe in supporting our community and as such have long established partnerships with our local suppliers, some of which have been with us for over 30 years, so as we have grown, they have too.

We use sustainable fish sources, recycle our oil bottles, cardboard, glass and food waste, and purchase products with reduced packaging. We are also fully certified as a Fairtrade company and working towards attaining the sustainable restaurants accreditation.

We work closely with [Plan Zheroes](#), a community that connects food businesses with local charities in order to redistribute a surplus of food to places where there is a demand for it. We make regular donations to the platform and have provided thousands of meals to various local charities in the past two years.

We also work with [Magic Breakfast](#), a charity dedicated to providing breakfast for children who would otherwise go without. Their goal, with our help and the help of other partners, is to ensure that no child goes to school hungry – this costs as little as 28p a day per child. We match any donation that a client makes, our suggested amount is 28p per guest, meaning we can feed two children for every guest at your event.



**magic  
breakfast**  
fuel for learning



## OUR SUPPLIERS

Our suppliers are always local where possible, with 95% operating within a 10-mile radius of us, and we make sure that they make positive changes in their practices as we do.

In 2018, after discussions with our Executive chef, our fish supplier purchased a polystyrene shredder that means instead of 100s of polystyrene boxes ending up in landfill each day, they are collected, shredded down and rebuilt to be used again. This didn't just reduce our waste at Boulevard, but right across our supplier client-base.

80% of our produce is sourced from within 20 miles of our East London base and when we do need to source from further afield, we make sure that we that it comes from the most sustainable sources possible.

## OUR CLIENTS

We work with our clients to offer advice on how to make their events more sustainable when it comes to food.

We offer clear guidance on quantities to avoid over-ordering and if there is the possibility of having some extra food, we work with them on plans to use elsewhere by ensuring we have notified our partners at Plan Zheroes, and making sure we can store excess food safely until it can be used.

We ask our clients to give back a little control over their menus and allow us permission to change ingredients to a more sustainable and seasonal option at the time of their event. Unfortunately, weather is unpredictable so if you've picked asparagus to accompany your main course and your event is in April, if we've been unlucky with Spring rain then we may need to switch to an ingredient that's more readily available in the UK, such as purple sprouting broccoli.

In general, this comes down to being less prescriptive in our menus. Our salads for our DDR menus, for example, can always change based on the availability of produce and skill of our chefs to take wasted food and turn in to something delicious - have you ever tried carrot top pesto?

We also provide glass bottles or carafes instead of plastic water bottles, ask our clients to always consider reusable service ware instead of disposable (and if not, we always use Vegware), and consider not printing guest menus – instead, relying on the expertise of our waiting team to describe our dishes to guests.